

Piwo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **5.3**
- Style **Dark American Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (79.4%) | 81 % | 4 |
| Grain | Pale Ale | 1 kg (15.9%) | 80 % | 7 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Summit | 40 g | 60 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |